

Happy Hour

Monday-Friday • 4:00pm-7:00pm

Served with complimentary hot potato chips
drizzled with truffle oil & sea salt

Appetizers

\$5

"O" Rings
Soup of the Day
Olive Medley
Hummus & Grilled Pita Bread

\$6

The OH Wedge Salad
Four Cheese Flatbread
Sliders
Bruschetta

\$7

Lamb Chops
Beef or Chicken Skewers
Calamari
Prime Rib Tacos (2)

Drinks

\$5

House Drinks
Rocks, Straight Up or Neat
Canyon Road Chardonnay
Canyon Road Cabernet
Canyon Road Merlot

\$6

Lemon Drop
Appletini
Signature "O" Crush
Sangria Blanca
Caipirinha

\$7

Wild Berry Mojito
Ruby Red
Burning Mandrin Martini
Hibiscus Martini

\$1 off Wines by the Glass, House Drinks and Bottled Beer

Bar Menu

"O" Rings

Buttermilk onion rings with
barbecue ranch dipping sauce 8

Shrimp Cocktail

Chilled with house made
cocktail sauce 12

Olive Medley

Chili and garlic herb kalamata,
imported green, anchovy stuffed and
almond stuffed marinated olives 6
Hot Selection 7

The OH Wedge Salad

Baby iceberg, cherry tomatoes,
chives, red onion, Maytag blue
cheese croquette, chopped egg
and bacon 9

Calamari Fritti

Tender calamari dusted in flour,
flash fried and tossed with garlic,
lemon and white wine 10

Sliders

Three grilled beef sliders with
caramelized onions on a sweet
bun 9

Beef or Chicken Skewers

Teriyaki glazed with toasted
sesame seeds, braised spinach
and Asian slaw 12

Maryland Style Crab Cake

Jumbo lump crab served with
baby frisee lettuce, sriracha
and tartar sauce 14

Prime Rib Tacos

Three tacos served with
homemade salsa 11

Artisanal Cheese Plate

Humboldt Fog, Saga Blue, Triple
Cream Brie, Saint Andre & Boschetto
Al Tartufo. Selection of any
Three 12 Four 15 Five 17

Four Cheese Flatbread

Parmesan, gouda, mozzarella
& bleu cheese with fresh tomatoes
and basil 10

Lamb Chops

Three lamb chops served over
creamy garlic potatoes drizzled
with sweet & peppery sauce
reduction 14

Filet Mignon Medallions

Broiled to your liking, creamy garlic
potatoes and garden vegetables 18

Bruschetta

Roma tomatoes, garlic, basil, olive
oil and balsamic served with crostini
bread 9

Hummus & Grilled Pita Bread

Grilled flatbread, roasted red
peppers and kalamata olives 8

Orange Hill Cold Sampler

Tuna tartar, shrimp cocktail and
smoke salmon 20

Orange Hill Hot Sampler

Coconut tempura shrimp, beef
& chicken skewers and calamari
fritti 20

Wine

Sparkling Wine

Chandon, split 12.50/50

Prosecco, split 12

Sweet White Wines

J. Lohr, Riesling 8/32

Puglia, Moscato 8/32

Light-to-Medium White Wines

Bollini, Pinot Grigio 9.50/38

Raymond Reserve, Sauvignon

Blanc 8.50/34

Sonoma Cutrer, Chardonnay

12.50/50

Light-to-Medium Red Wines

Mark West, Pinot Noir 10/40

Burgess, Merlot 10.50/42

Medium-to-Full Red Wines

Hess, Cabernet Sauvignon

13.50/54

Rosenblum, Zinfandel 10/40

Eponymous, Meritage 16.25/65

Wine Flights

Sensual Sparklers

Chandon, Mumm Cuvee,

Prosecco 16

Beautiful Blondes

Sonoma Cutrer Chardonnay,

Raymond Reserve Sauvignon

Blanc, J.Lohr Riesling 16

Raucous Reds

Mark West Pinot Noir, Burgess

Merlot, Hess Cabernet

Sauvignon 21

Unforbidden Zins

Rosenblum Zinfandel, Zen of Zin

"Old Vine" Zinfandel, 7 Deadly

Zins 19

Ménage à Trois

Prosecco, Sonoma Cutrer

Chardonnay, Hess Cabernet

Sauvignon 21

Dessert

Kahlua Cheesecake

With chocolate cookie crust accompanied by chocolate sauce and freshly whipped cream 8

Crème Brulee Trio

Vanilla, Coffee and Orange

Selection of any One 3 Three 9

Chocolate Lava Cake

Served with ice cream, fresh berries and whipped cream 9

Fresh Apple Walnut Pie

Served warm with cinnamon gelato and homemade caramel sauce 8

Orange Napoleon

Homemade vanilla cookies layered with orange mousse served with fresh raspberries 8

Classic Crème Brulee

Made fresh with vanilla beans, caramelized sugar and berries 9

White & Dark Chocolate Strawberries

Infused with Grand Marnier upon request

Selection of any Two 3 Five 7

Mocha Mud Pie

Haagen Dazs coffee ice cream, chocolate oreo cookie crust, topped with whipped cream, chocolate sauce and toasted almonds 8

Orange Hill Dessert Sampler 16

Ports & Liqueurs

Sandeman Reserve 8.95

Dow's Trademark Reserve 9.95

Presidential Ten Old Tawny 9.95

Grahams Six Grapes 7.50

Sambuca Romana 7.50

Dry Sack 7.50

Grand Marnier Centenaire 15.95

Grand Marnier Cinquantenaire 25

EOS "Tear of Dew", Moscato

12.50/50

Cognacs

COURVOISIER V.S.O.P. 13.95

HENNESSY V.S. 10.50

HENNESSY V.S.O.P. 15

REMY MARTIN V.S.O.P. 15.75

After Dinner Drinks

IRISH COFFEE 7.50

BAILEY'S COFFEE 7.50

FLAMING GODIVA 8

B-52 COFFEE 8

Cigars

ARTURO FUENTE 18

MACANUDO "HAMPTON COURT" 23

PARTAGAS "BLACK LABEL" 24

ROMEO Y JULIETA "CHURCHILL" 24

MONTECRISTO "CLASSIC" 28

LA GLORIA CUBANA 30

Specialty Drinks

\$11

Appletini

Stoli Gala Apple, Triple Sec and Sour Apple

Signature "O" Crush

Stoli Orange, Cointreau and Fresh Orange Juice

Lemoncello Lemon Drop

Ketel One Citroen, Triple sec and Lemoncello

Lychee Martini

Belvedere Vodka, Lychee Puree and Lime Juice

Sangria Blanca

Made-from-Scratch daily

Caipirinha

Brazilian Cachaca, Fresh Lime Juice and Sugar

Lemon Drop

Ketel One, Triple Sec and Fresh Lemon Juice with a Sugar Rim

Tragus del Camino

Myers's Platinum Rum, Grapefruit, Simple Syrup, Sprite & Maraschino Cherry Juice served over crushed ice

Berry Martini

Absolut Raspberri, Chambord, Bols Sloe Gin, Lemon Juice & Fresh Berries

Wild Berry Mojito

Myers's Platinum Rum, Chambord, Blue Curacao, Fresh Lime Juice, & splash of Club Soda

Hibiscus Martini

Blue Ice Organic Vodka, Agave Nectar, Hibiscus Syrup, Muddled Ginger, Fresh Lemon & Lime Juices

Ruby Red

Sauza Tequila, Absolut Vodka, Triple Sec, Agave Nectar, Fresh Grapefruit & Lime Juices served on the rocks

Prickly Pear Martini

Milagro Tequila, Pear Liqueur, Triple Sec and Fresh Lime Juice

Burning Mandarin Martini

Absolut Mandrin, Simple Syrup, Lemon, Orange and Cranberry Juices garnished with 2 slices of a Serrano Chili